

IN THE CLAIMS

Please add new claims 26 and 27 and amend the claims to read as follows wherein changes in a claim are shown by strikethrough or double brackets for deleted matter and underlining for added matter:

1. (Currently amended) Method for the preparation of a meat substitute product which comprises protein, wherein:
 - a) a protein material, a hydrocolloid which precipitates with metal cations and water are combined,
 - b) the composition from step 4) a) is formed into a homogenous mixture,
 - c) the mixture from 2) b) is mixed with a solution of a metal cation with a valency of at least 2, in order to form a fibrous product,
 - d) the fibrous product is isolated,

wherein the protein material comprises a milk protein material, and the mixture of milk protein material, hydrocolloid which precipitates with metal cations and water is formed in the presence of an amount of a calcium complex-forming agent ~~material capable of complexing calcium ions wherein the milk protein material is selected from curd from cheesemaking, cheese, or mixtures thereof.~~

2. (Currently amended) Method according to claim 1, wherein a mixture of the protein material and water is made, the calcium complex-forming agent ~~material~~

~~capable of complexing calcium ions~~ is added to this mixture and then the hydrocolloid which precipitates with metal cations is introduced.

3. (Canceled)

4. (Currently amended) Method according to claim 1, wherein the calcium complex-forming agent ~~material capable of complexing calcium ions~~ is a phosphate material and ~~is selected from alkali metal and ammonium salts of phosphoric acid or polyphosphoric acid.~~

5. (Currently amended) Method according to claim 4, wherein the phosphate material is selected from alkali metal and ammonium salts of phosphoric acid or polyphosphoric acid ~~disodium hydrogen phosphate, sodium hexametaphosphate and trisodium phosphate.~~

6. (Currently amended) Method according to claim ~~[[4]]~~ 5, wherein the phosphate material is sodium polyphosphate (NaPO_3)_n, wherein $n \sim 25$.

7. (Currently amended) Method according to claim 1 ~~[[4]]~~, wherein the amount of ~~phosphate material~~ calcium complex-forming agent is at least sufficient to form a complex with free calcium ions which are present.

8. (Currently amended) Method according to claim ~~7~~4, wherein the amount of phosphate material is 0.1 – 1.5% by weight, based on the total of all the constituents of the homogenous mixture.

9. (Previously amended) Method according to claim 1, wherein the hydrocolloid which precipitates with metal cations is present in an amount of 0.1 – 10% by weight, based on the total of all the constituents of the homogenous mixture.

10. (Previously amended) Method according to claim 9, wherein the hydrocolloid which precipitates with metal cations is sodium alginate.

11. (Currently amended) Method according to claim ~~[[4]]~~1, wherein the pH of the homogenous mixture of protein, hydrocolloid which precipitates with metal cations, calcium complex-forming agent and water is set to a value in the range from 4 – 7.

12. (Currently amended) Method according to claim ~~44~~1, wherein to prepare a product with a meat-type structure starting from milk protein material, the pH is set to a value between 5.0 and 7.0.

13. (Currently amended) Method according to claim ~~44~~1, wherein to prepare a product with a fish-type structure starting from milk protein material, the pH is set to a value between 4.5 and 6.0.

14. (Previously amended) Method according to claim 1, wherein a finishing material selected from flavouring, colouring and vegetable or animal fat, vegetable or animal protein and/or mixtures of two or more such materials is added to the homogenous mixture which has been formed.

15. (Canceled)

16. (Canceled)

17. (Canceled)

18. (Canceled)

19. (Canceled)

20. (Canceled)

21. (Previously amended) Method according to claim 1, wherein the fibrous product, after it has been formed and isolated, is pasteurized in order to be finished.

22. (Previously amended) Method according to claim 1, wherein the fibrous product is packaged.

23. (Previously amended) Meat substitute product obtained using the method according to claim 1.

24. (Previously amended) Savoury or sweet snack obtained by processing a fibrous product formed with the aid of the method according to claim 1.

25. (Original) Ready to consume meat substitute product obtained by culinary processing of a product according to claim 23.

26. (New) Method according to claim 1, wherein the milk protein material is selected from

- curd from cheesemaking
- cheese
- powdered milk
- whey protein
- alkali metal, alkaline-earth metal and ammonium caseinate.

27. (New) Method according to claim 5, wherein the phosphate material is selected from disodium hydrogen phosphate, sodium hexametaphosphate and trisodium phosphate.